

WHAT IS CLAIMED IS:

1 1. A soymilk and tofu manufacturing method, wherein soymilk,
2 obtained by separating soy pulp thereof from soybean slurry,
3 is applied with a high temperature, reduced pressure treatment,
4 said treatment first heating the soymilk to a high temperature
5 and then reducing a pressure thereof, and thereafter is applied
6 with a high pressure treatment, so that a ratio of soymilk
7 particles of $1\mu\text{m}$ or less is increased.

1 2. A soymilk and tofu manufacturing method as claimed in Claim
2 1, wherein softened water is used as dip water into which raw
3 material soybeans are dipped for producing the soybean slurry
4 and as addition water that is added at the time of grinding the
5 raw material soybeans.

1 3. A soymilk and tofu manufacturing method as claimed in Claim
2 1 or 2, wherein the high temperature in said high temperature,
3 reduced pressure treatment is 120 to 150°C .

1 4. A soymilk and tofu manufacturing method as claimed in Claim
2 1 or 2, wherein the pressure in said high temperature, reduced
3 pressure treatment is reduced to -0.05 to -0.08 MPa .

1 5. A soymilk and tofu manufacturing method as claimed in any
2 one of Claims 1 to 4, wherein said high pressure treatment is
3 carried out such that a double tube type heating device, having

4 an inner tube and an outer tube, is employed, the soymilk flows
5 within the inner tube and a heating medium flows in a space
6 between the inner tube and the outer tube and the soymilk is
7 treated under a pressure of 5 to 15 MPa and a temperature of
8 70 to 100°C.

1 6. A soymilk and tofu manufacturing method as claimed in any
2 one of Claims 1 to 4, wherein said high pressure treatment is
3 carried out such that a high pressure homogenizer is employed
4 and the soymilk is treated under a pressure of 20 to 150 MPa
5 and a temperature of 70 to 80°C.

20050738.013002